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Contact: Paula Murphy, 713/520-7111
paula@pattersonandmurphy.com

HOUSTON'S BEST RESTAURANTS CELEBRATE MOTHER'S DAY *Sunday, May 13, 2012*

Backstreet Cafe, 1103 S. Shepherd, 713/521-2239; www.backstreetcafe.net

Backstreet Cafe is a Houston favorite for brunch and celebrations, so it is the ideal choice for Mother's Day! Chef Hugo Ortega will offer a special three-course menu from 10 a.m. to 3 p.m. Appetizers include Butter Lettuce Salad with creamy basil dressing and boiled egg; Green Gazpacho with crème fraiche; Crawfish Risotto with andouille bits and baby artichokes; and Grilled Portabella Stack with vine ripened tomatoes, bleu cheese, charred beef. Main course options include Bacon-wrapped Quail Benedict served on housemade cheddar-chive biscuit with creamy spinach; Shrimp and Stone Ground Cheese Grits with green onion; Pan-roasted Red Snapper with vine ripened tomato relish, corn pudding and asparagus; Bistro Breakfast - grilled 4oz tenderloin, two poached eggs, rosemary potato cake, spinach and tomato hollandaise; Lamb Chops and housemade lamb sausage served with lentil salad and eggplant rollatini; and Brioche French Toast stuffed with bananas, maple syrup, caramel sauce served with fruit salad and sausage. For dessert, choose from Lemon Tart with Italian meringue and chocolate hazelnut crust; Orange Brioche Bread Pudding with Bourbon sauce; Warm Dark Chocolate Cake served with chocolate-raspberry sauce and candied walnuts; and Cherry Clafouti with pistachio ice cream. Cost is \$42 per person plus tax & gratuity - \$12 for children ages 10 and under. Live Jazz by Bob Chadwick; award-winning wine list; full bar; Houston's best al fresco restaurant. **Reservations highly recommended.**

Haven, 2502 Algerian Way, 713-581-6101; www.havenhouston.com

Treat mom – and the whole family! – to a delicious brunch at one of Houston's only certified Green restaurants. Chef Randy Evans uses only the best local ingredients on his menu – diners can even look at the map in the kitchen pinpointed with the locations where he sources ingredients! For Mother's Day, Chef Evans will offer a special 3-course brunch menu from 10 a.m. to 4 p.m. (*denotes vegetarian dish) All tables will enjoy an amuse bouche from the kitchen – Chef Randy's famous Free Range Deviled Eggs* with bread-n-butter pickle relish. First course offerings include Brioche French Toast* with blueberry sugar-cane syrup and vanilla bean Greek yogurt; Shrimp Corn Dogs with mini lemonade shooter and Tabasco mash remolaude; Chilled Squash Blossom Soup with jumbo lump crab relish; Sorghum-glazed Smoked Pork Belly with soft scrambled yard egg and toasted zucchini bread; Fried Crawfish & Baby Iceberg Wedge with Avery Island dressing; Torn Greens* with black pepper-Dijon dressing, fried green tomato croutons and Brazos cheddar; and Arugla Salad* with strawberry vinaigrette, strawberries, candied pecans and pink peppercorn goat cheese toast. Main course selections include Farm Egg Frittata with greens, tomatoes, mushrooms, caramelized red onion and cherry tomato relish; Eggs Boudreaux ~ buttermilk biscuit with poached eggs, tasso ham, hollandaise and mustard greens-stuffed tomato; Veal Grillades with Crescenza cheese grits and 62° egg; Migas with chateau loin of beef, mole, crema, pico; Grilled Gulf Fish & Grilled Shrimp with Frenched beans, feta, roasted cherry tomatoes and red wheat berry salad; and Whole Roasted Tomato* stuffed with ratatouille, quinoa and purple hull hummus with olive oil and balsamic. For dessert choose from Coconut Tres Leches Bread Pudding with dulce de leche sauce, meringue and toasted coconut; Ambrosia with blackberry, blueberry, strawberry,

lemon curd, pecans, coconut and strawberry sorbet; Mixed Berry Cobbler with Mexican vanilla ice cream; Cheesecake with housemade cream cheese, sorghum cookie crust and salted caramel; and Chocolate Ice Box Pie with chocolate cookie crust, mocha cream, cocoa nibs and white chocolate shavings. Cost is \$40 per person plus tax & gratuity.

Children ages 12 and under can order Delaney's Children's menu – named for and created in part by Chef Randy's young daughter Delaney. First course is Confetti Silver Dollar Pancakes with blueberry maple syrup; main course is Cheddar Cheese Farm Egg Omelet with roasted potato hash; and for dessert, a yummy Fudge Sundae. Cost is \$15 plus tax & gratuity.

Hugo's, 1602 Westheimer @ Mandell, 713/524-7744; www.hugosrestaurant.net

¡Feliz Dia de las Madres! Celebrate Mother's Day by enjoying the famous bounteous brunch buffet of Authentic Regional Mexican cuisine at Hugo's. The buffet will be offered from 10 a.m. to 3 p.m. with live music by Viento. Cost is \$39 per adult and \$12 per child (ages 10 and under), plus tax & gratuity. The restaurant will serve an a la carte dinner menu beginning at 5 p.m. The award-winning restaurant has a full bar and award-winning wine list, and a full menu of delicious margaritas, shaken tableside. *Reservations highly recommended.*

**Kenny & Ziggy's New York Delicatessen; 2327 Post Oak Blvd.; 713-871-8883;
www.kennyandziggys.com**

The whole family can enjoy a relaxed Mother's Day breakfast, lunch or dinner in Kenny & Ziggy's comfortable, casual and vibrant atmosphere. Try their house specialties including sky-scraping sandwiches, filled with a variety of traditional deli favorites; corned beef and pastrami, cured in-house and used in a variety of dishes; entree salads; smoked fish; stuffed cabbage served in a sweet & sour sauce; Hungarian goulash; chicken soup; Kenny & Ziggy's famous chopped liver, served as an appetizer, on the deli plate and in a variety of sandwiches; homemade cheese blintzes, served with strawberry or blueberry preserves; noodle kugel; kasha varnishkas, traditional dish of egg barley farfel with mushrooms; New York-style cheesecake; and world's largest éclair. For Mother's Day, the deli makes smaller versions of the classic black & white cookie but they make them pink and white in honor of the holidays, and give them out to all the mothers that dine there that day.

Mockingbird Bistro Wine Bar, 1985 Welch, 713/533-0200; www.mockingbirdbistro.com

Chef John Sheely is serving a three-course prix fixe menu from 11 a.m. to 3 p.m. First course offerings are Spring Pea Soup garnished with lump crab meat and truffled crème fraîche; Onion Soup ~ slow-roasted 1015 onions and gruyere crostini; Green Asparagus "Soufflé" with morel mushroom cream and English peas; Beef Carpaccio ~ prime beef, thinly sliced with Parmesan vinaigrette and grilled sourdough; Calamari, quick fried with two dipping sauces: remoulade and sweet and spicy glaze; Bistro Caesar Salad ~ crisp romaine leaves, creamy Parmesan dressing and sweet pepper bruschetta; Wood Duck Farm Spring Greens with Texas candied pecans, raspberry vinaigrette and local goat cheese. Main course selections include Eggs Riviera ~ soft scrambled eggs over smoked salmon bruschetta with chive cream cheese; Country Frittata with crawfish, asparagus, gruyere cheese and garlic mashies; King Salmon, pan-seared with organic rainbow cauliflower and beurre blanc; Mountain Trout with crawfish, haricot vert, oyster mushrooms, horseradish beurre noisette; Diver Scallops with lemon risotto, baby Portobello mushrooms and citrus beurre blanc; Roasted Half Chicken with parsley new potatoes, ratatouille and lemon thyme jus; Kurabuta Pork Chop with stone-ground white grits, rainbow chard and apple bourbon sauce; Steak Frites with wild mushrooms, watercress and pommes frites; and American Kobe Beef Burger, grilled with seared Hudson Valley foie gras, truffle pommes frites and garniture. For dessert choose

from Cool Flourless Chocolate Cake with wild berries and vanilla ice cream; Grand Marnier Crème Brûlée with chocolate espresso cookies; Warm Apple Bread Pudding with caramel sauce and cinnamon ice cream; and Godiva White Chocolate Cheesecake with market berry compote. \$59 for adults and \$25 for children, plus tax & gratuity. 20% gratuity added to parties 6 or more. Regular dinner menu served 5 to 10 p.m. Full bar and award-winning wine list. ***Reservations highly recommended.***

Prego, 2520 Amherst, 713/529-2420; www.prego-houston.com

Celebrate Mother's Day at Houston's best contemporary Italian restaurant, located in the heart of Rice Village. Chef John Watt will offer a three-course menu from 10:30 a.m. to 3 p.m. Appetizer options are Tricolore Salad with shaved grana and toasted hazelnuts; Carpaccio of Beef with chopped arugula and tomato salad, hint of white truffle oil; Chilled Truffled Potato Soup with roasted corn crema; and Pan-roasted Gulf Crab Cake with watercress and chili aioli. Main course selections include Frittata of jumbo lump crabmeat and spring onions with grilled asparagus and scalloped potatoes; Crispy Duck Leg Confit with spring peas, heirloom tomatoes and mushroom risotto; Pecan Wood-grilled Natural Raised Beef Tenderloin topped with assorted organic mushrooms, local spinach and cauliflower purée; and Parmesan-crusted Red Snapper with Gulf shrimp and oven dried tomato sauce, sautéed local spinach and pennette tossed with salsa cruda. For dessert enjoy a Selection of Miniature Desserts - Panna Cotta Profiterole, Chocolate Truffle, Tiramisu and Strawberry Shortcake. Cost is \$42 per person - \$12 per child age 10 and under – plus tax & gratuity.

In addition, Prego is offering a 3-course **Vegan/Vegetarian Menu** for Mother's Day Brunch - To start, a Tricolore Salad with roasted hazelnuts and citrus vinaigrette; for main course, Pennette Pasta tossed with organic mushrooms, spring peas and extra virgin olive oil; and for dessert, Trio of Raspberry, Blood Orange and Lemon Sorbetto. Cost is \$30/person plus tax and gratuity. Full bar and award-winning wine list. Dinner menu served from 3 to 10 p.m. ***Reservations highly recommended.***

Quattro ~ Four Season Houston, 1300 Lamar; 713-276-4700; www.quattrorestauranthouston.com

Celebrate everything that Mom means to you by sharing Mother's Day Brunch at Quattro, 10:30 a.m. to 2:30 p.m. An annual tradition for Houstonians, Mother's Day Brunch provides something for every member of your family. While a live pianist plays, make your brunch selections from an extensive buffet of mouthwatering delights, including such delicacies as flaky puff pastry filled with asparagus and savory mushrooms or Quattro's famous Eggs Benedict. Traditional breakfast items will be featured as well as a selection of hot entrees and salads. There will also be a chef on hand to prepare the omelet of your dreams while you supervise. Choose from several carving stations with roasted meats or pick a lighter fare from the large array of fresh seafood. The price of the brunch includes mimosas and unlimited trips to the dessert buffet. Children have their own buffet, filled with their favorite kid food: chicken fingers, pizza, chocolate milk and more. After brunch, children can romp around the Kid's Castle in the Fairfield Room. Cost is \$79 for adults and \$39.50 for children, plus tax & gratuity. Children under age 5 are free. ***Reservations highly recommended.***

Trevisio, 6550 Bertner, at the corner of Moursund, in the John P. McGovern Texas Medical Center Commons ~ 6th floor; 713/749-0400; www.trevisiorestaurant.com

Enjoy Mother's Day brunch at one of Houston's most unique, beautiful restaurant settings. Trevisio is perched atop a six-story waterfall in the heart of the Texas Medical Center. Chef Jon

Buchanan is offering a special Mother's Day Brunch Buffet from 11 a.m. to 3 p.m. Antipasti station will include Prosciutto di Parma, Capicola, Sopressata, Mortadella, Caponata, Castlevetrano Olives, Chicken Liver Pate, Roasted Peppers, Eggplant Involtini, Smoked Salmon with Traditional Garnish, and an Imported and Domestic Cheese Display. Salad station offerings include Caprese ~ Fresh Mozzarella, Roasted Tomato, Arugula, and Lemon Vinaigrette; Tricolore ~ Arugula, Radicchio, Belgian Endive, Chili Hazelnuts, Grana Padano and Lemon Vinaigrette; Caesar ~ Romaine Hearts, Homemade Croutons, Grana Padano; and Fusilli Primavera Salad. Breakfast items available will be Assorted Breads and Pastries; Fresh Fruit and Berry Display; Housemade Granola and Assorted Yogurts; Omelet Station; Scrambled Eggs; Roasted Potato Hash; Cinnamon Raisin French Toast; and Sausage and Bacon. Lunch offerings include Roast Tenderloin Carving Station; Romano-crust Chicken; Pan-seared Salmon with Lemon Butter; Pennette Pasta with Fresh Mozzarella, Pomodoro, and Basil; Potato Ravioli with Bianco Sauce; Balsamic-glazed Grilled Vegetables; Primavera Risotto; and Polenta. Dessert station will be overflowing with Chocolate Truffles, Mini Eclairs, Mini Cannoli, Brownies, Panna Cotta, White Chocolate Bread Pudding, Brownies, Italian Cream Cake, Chocolate Cake, Godiva Chocolate Cheesecake, Chocolate-covered Strawberries, and Biscotti. Included in buffet price are Coffee, Tea and Orange Juice. Cost is \$40 for adults and \$16 for children ages 5 to 13, plus tax & gratuity and other beverages. Full bar and award-winning wine list. Large parties welcome. ***Reservations recommended.***